

Preventing Cross-Contamination

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What is cross-contamination? Cross-contamination is the transfer of harmful substances from one surface/food to another surface/food.

Pathogens or other harmful substances can easily move around your establishment. They can be spread from food or unwashed hands to preparation areas, equipment, utensils, or other food.



Methods of Transfer & Prevention

<p>Worker to Food</p>		<ul style="list-style-type: none"> • Bare hand contact is not permitted with ready-to-eat foods • Food workers must wash their hands between tasks <ul style="list-style-type: none"> • Ex: using a cell phone, eating, drinking, smoking, using the restroom, handling trash or money, cleaning, etc.
<p>Worker to Worker</p>		<ul style="list-style-type: none"> • Minimize worker to worker contact <ul style="list-style-type: none"> • Ex: shaking hands, high fives, etc. • Avoid touching your body or other food workers
<p>Worker to Surface</p>		<ul style="list-style-type: none"> • Personal items must not be stored on food preparation surfaces <ul style="list-style-type: none"> • Ex: cell phones, purses, drinks, etc. • Dirty cleaning towels must not be used to wipe food preparation surfaces • Dirty hands must not touch food contact surfaces
<p>Surface to Food</p>		<ul style="list-style-type: none"> • Do not use contaminated utensils to prepare or serve food • Use separate utensils for different types of food • Use separate utensils for raw food and cooked food
<p>Food to Food</p>		<ul style="list-style-type: none"> • Prevent raw or uncooked food from touching or dripping onto cooked or ready-to-eat food • Food must be properly separated in prep & storage areas
<p>Environment to Food</p>		<ul style="list-style-type: none"> • Food and utensils should be stored in a clean, dry location • Food and utensils must be adequately protected from dust, pests, customers and chemicals • Do not store food in locker rooms, dressing rooms, restrooms, garbage rooms, mechanical rooms, under unshielded sewer, water lines or stairs